



Alliance Slow Food
des Chefs

**SLOW FOOD CHEFS' ALLIANCE
APPLICATION FORM
PILOT PROJECT - CANADA**



Fondation Slow Food
pour la Biodiversité

What is the alliance ?

The Alliance is a network uniting chefs around the world who are committed to defending biodiversity, traditional gastronomic skills and local cultures and supporting virtuous food producers.

Chefs have a fundamental role to play in safeguarding the biological and cultural diversity of our food. They are the best interpreters of our local areas and can promote local products with skill and creativity, raising the profile of the custodians of biodiversity.

The Alliance's objectives are:

- To inspire the creation and strengthening of **direct relationships** (of work, collaboration, friendship and solidarity) between chefs and food producers.
- To **promote the products** of the Ark of Taste, wild products, **Presidia** and “good, clean and fair” products made locally on a small scale, thus protecting food biodiversity at risk of extinction.
- To **support and raise awareness about small-scale farms** and artisanal food producers.
- To **promote Slow Food membership** and develop and strengthen the Slow Food network in local communities, bringing producers, chefs and restaurateurs closer to Slow Food's values.
- To **promote local gastronomic traditions** and artisanal knowledge.
- To **educate** the public about the need to make sustainable consumption choices.
- To assist the movement by organizing fundraising events, to **provide concrete support** to Slow Food's biodiversity-protection **projects** and the Terra Madre network's activities.
- To translate Slow Food's international campaigns (like the sustainable fishing campaign, Slow Fish, or the campaigns against food waste and GMOs, in favor of biodiversity and raw-milk cheeses, to protect agricultural landscapes, etc.) into concrete, everyday actions.
- To apply and promote the principles defended in the Slow Food Manifestos in everyday work of the chefs and cooks.

A chef who joins the Alliance chooses to:

- Use local, quality ingredients, supplied by farmers, herders, fishers, butchers, bakers and artisans who preserve traditional knowledge and techniques and work with respect for the environment, the landscape and animal welfare.
- Promote virtuously produced local foods, starting with those from the Ark of Taste, Slow Food Presidia, and the Terra Madre food communities, giving visibility and dignity to the producers and their work and recognizing their true value.

Alliance chefs commit to the following:

The chef:

- Establishing a direct relationship with producers who supply ingredients, wherever possible (not just with the Ark of Taste, wild products, Presidia producers but also other small-scale local suppliers).
- Respecting the seasons when choosing ingredients.
- Promoting and supporting International, Canadian and local Slow Food campaigns (like Slow Fish, Slow Cheese or the campaign against food waste) and consequently making choices in line with the aims of these campaigns.

The venue:



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- Indicating on the menu the name of the supplying producers, especially in the case of Presidia products. They can, for example, be listed on a separate page.
- Displaying Alliance communication materials and communicating on its website that it belongs to the Alliance.
- Never using the Slow Food logo (the snail) in its communication or on its menus.
- Organizing, at least twice a year, an event dedicated to the projects, and donating part of the proceeds to the local Slow Food convivium to support its biodiversity-protection projects.
- Guaranteeing working conditions that respect that rights of its workers and paying a fair price to producers.

The ingredients:

- Including as many local, “good, clean and fair” foods as possible, such as:
 - Products linked to Slow Food projects (Ark of Taste, Presidia and Food communities)
 - Wild products foraged from the ocean, coast or forest ecosystems.
 - Local products from virtuous producers who respect the environment.
- Include regularly Ark of Taste products, wild products and Presidia products as required by the Canadian program.
 - A minimum of 3 wild products on menu, fresh or transformed for conservation purpose.
 - A minimum of 3 Canadian Ark of Taste products, preferably available in the same region or the venue.
 - One Canadian Presidia products when possible.
- In the case of Ark of Taste products or Presidia, being indicated on the menu with the logos provided by Slow Food, undertaking not to pass the logos on to others and to use them according to the regulations, at the risk of expulsion from the project.

A key must be provided for the logos, using the following explanatory phrases:

- Ark of Taste logo: 
The Ark of Taste is a catalog of foods that belong to the culture and traditions of the whole world and which risk disappearing.
- Slow Food Presidium logo: 
The Presidia are Slow Food projects that protect small-scale, quality foods made using traditional techniques and at risk of extinction.
- Slow Fish logo: 
Slow Fish is a Slow Food international campaign that promote sustainable practices of fishing communities while supporting local small scale artisanal fisheries.
- Logo produit sauvage : 
Usage of wild foods is promoted by Slow Food in Canada as part of a common thread in canadian culinary cultures.

Communication materials and menus bearing the logos indicated above or the Slow Food Chefs' Alliance logo and not provided directly by the Slow Food Foundation for Biodiversity must be approved in advance by the Slow Food Foundation. Communication materials in various languages can be downloaded from the Slow Food Foundation's website at www.slowfoodfoundation.com/alliance



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THE VENUE



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Name of the venue: _____

Type of venue:

- | | | |
|---|---------------------------------------|--|
| <input type="checkbox"/> Restaurant | <input type="checkbox"/> Inn or hotel | <input type="checkbox"/> Bed & Breakfast |
| <input type="checkbox"/> Pizzeria | <input type="checkbox"/> Bistro | <input type="checkbox"/> Street food |
| <input type="checkbox"/> Caterer | <input type="checkbox"/> Private chef | <input type="checkbox"/> Bar or pub |
| <input type="checkbox"/> Other (precisions needed): _____ | | |

Address: _____

Municipality: _____

Province: _____ Country: _____

Postal Code: _____

Telephone number: _____ Fax: _____

Email address: _____

Website: _____

Number of seating: _____

Type of ownership:

- | | | |
|--|---|-------------------------------|
| <input type="checkbox"/> Family business | <input type="checkbox"/> Incorporated company | <input type="checkbox"/> Coop |
| <input type="checkbox"/> Chain or franchise | | |
| <input type="checkbox"/> Other (Precisions needed) : _____ | | |

CONTACT PERSON FOR THE PROJET (if different from the chef)

Las name: _____

First name: _____

Date of birth: _____ Sex: _____

Telephone number: _____ Fax: _____

Functions in the venue

- | | | |
|--|---------------------------------|---|
| <input type="checkbox"/> Operations manager | <input type="checkbox"/> Owner | <input type="checkbox"/> Communications |
| <input type="checkbox"/> Marketing | <input type="checkbox"/> Events | <input type="checkbox"/> Buyer |
| <input type="checkbox"/> Other (precisions needed) : _____ | | |

Spoken languages

- English French other: _____

Slow Food Member?

- Yes No

Convivium of belonging: _____



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THE FOOD STYLE



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Describe the food style and specialities of the chef/cook:

Describe how the supplies are procured:

<input type="checkbox"/> Bought directly from the producer	<input type="checkbox"/> Buying at the local market
<input type="checkbox"/> Bought from specialized distributors	<input type="checkbox"/> Bought from food brokers
<input type="checkbox"/> Other (precisions needed) : _____	

Join a copy of the menu for exemple



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THE PRODUCTS

ARK OF TASTE PRODUCTS



www.fondazione Slow Food.it/arca or <http://arkoftaste.slowfood.ca>

Does the menu offer Ark of Taste products?

- YES, regularly
 YES, on occasions
 NO, never used any

If yes, which ones? (Indicate the products and producers):

How do you procure Ark of Taste products?

- At the farm
 At a distributor
 At a Food retailer
- online
 Others: _____

How do you use Ark of Taste product in the cuisine:

PRESIDIA PRODUCTS



www.fondazione Slow Food.it/presidi or <http://arkoftaste.slowfood.ca>

Does the menu offer Presidia products?

- YES, regularly
 YES, on occasions
 NO, never used any

If yes, which ones? (Indicate the products and producers):

How do you procure Presidia products?

- At the farm
 At a distributor
 At a Food retailer
- online
 Others: _____



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How do you use Presidia products in the cuisine:



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WILD PRODUCTS

Does the menu offer wild products?

- YES, regularly
 YES, on occasions
 NO, never used any

If yes, which ones? (Indicate the products and foragers):

How do you procure wild products?

- At the forager exploitation
 At a distributor
 At a Food retailer
- Online
 Others: _____

How do you use wild product on the cuisine:

LOCAL PRODUCTS

Does the menu offer a majority of local product?

- YES
 NO

If so, are they identified?

- YES
 NO

Does the producer name appear on the menu?

- YES
 NO

How do you procure local products?

- At the farm
 At a distributor
 At a Food retailer
- online
 Others: _____

How do you use local products in your cuisine:



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OTHER ACTIVITIES



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Does the chef/cook is already a member of an association or professional group of chefs/cooks?

- YES NO

If yes, which one?

Indicate the name, website and the aim of the organization

Does the chef/cook produce or harvest some of his ingredients?

- YES NO

If yes, which ones

Does the chef/cook participate or organize already on some initiatives and campaigns of Slow Food?

- YES NO

Which ones?

- Sustainable fisheries (Slow Fish)
- Raw Milk Cheeses (Slow cheese)
- Food waste
- Landgrab
- GMOs
- Meat consumption (Slow Meat)
- Others (precisions needed) : _____

Does the venue offer taste education and discovery around products by organizing events in collaboration with producers?

- YES NO

If so, please give at least one example:

Does the venue already know the Slow Food Movement?

- YES NO

Is there any local collaboration or joint initiatives with a local Slow Food convivia?

- YES NO



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Chefs adhere to the project by individually joining Slow Food.

Apart from the association's annual membership fee, there are no other costs associated with participating in the project.



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By signing this document, I undertake to adhere to the Slow Food Chefs' Alliance project and accept that data useful for communication about the project will be published on the site:

www.slowfoodfoundation.com/alliance

in the section listing the names of all the participants and their businesses.

Privacy Information

In accordance with Article 13 of Italian Legislative Decree no. 196 of June 30, 2003, Slow Food informs you that, as a result of your adhesion to the Alliance project, it is in possession of data relating to you that the law classifies as personal or identifying. These data will be processed for operational, statistical or promotional purposes through consultation, elaboration, comparison, interconnection, communication, dissemination and any other necessary processing operation. The data are processed using electronic, magnetic or printed means. It is obligatory to provide all the data that relates to the legal and contractual obligations and therefore any refusal to provide them or refusal for processing could lead to the impossibility of the company carrying out the project activities. The data in question could be brought to the knowledge of individuals or other third parties who work for the company or to individuals who the company has entrusted to carry out processing operations. They could also be communicated (in Italy or abroad) to, among others: members of the association and to the media who might disseminate to the public the association's initiatives in which the signatories of this document are involved. In relation to the processing of the data relating to you, you can exercise the rights specified in Article 7, Legislative Decree 196/2003.

Agreement to Data Processing

In regards to the information provided above, I, the undersigned, agree to the processing, communication and dissemination in Italy and abroad of the data relating to me by Slow Food and use of these data for its activities and purposes.

Date : _____ / _____ / _____

Signature : _____

The form should be completed in full and returned to:

QUÉBEC

Slow Food Montréal

(Bobby Grégoire)

5674 Ave Christophe-Colomb, Montréal (Québec) H2S 2G1

www.slowfoodmontreal.com info@slowfoodmontreal.com

COLOMBIE_BRITANNIQUE

Slow Food Vancouver Island & Gulf Islands

(Brooke Fader)

1528 Whiffen Spit Road, Sooke (British-Columbia)

V9Z 0T4

<http://www.slowisland.ca> brooklyn.f@gmail.com

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